

AMY'S FOOD SAFETY SPOTLIGHT

June 2023



UPCOMING SERVSAFE® CLASSES:

June 13th – Eddyville, KY

June 20th – Louisville

June 26th – Gray, KY

June 28th – Bowling Green,
KY

June 29th – Bowling Green,
KY

July 11th – Louisville

July 25th - Louisville

AMY'S FOOD SAFETY SCOOP

Food Safety Culture – Food Safety goes far beyond passing health inspections and meeting regulatory requirements. Proactive, well-executed efforts prevent hazards and risk factors detrimental to the health of your guests and business.

Hazards include biological, chemical, and physical hazards. Common risk factors are purchasing food from unapproved suppliers, failing to cook food correctly, holding food at incorrect temperatures, using contaminated equipment, and practicing poor personal hygiene.

Once the food safety culture is running like a well-oiled machine, the intensity can never be allowed to slow down. Every day must be treated as a possible visit from your health inspector.

Regular monitoring of food temperatures and ensuring they are being posted in temperature logs, monitoring food handlers' habits and actions, ensuring FIFO method is being used, and food safety procedures are being followed allows the success of the culture to be felt by the entire team. Remember, beliefs influence behavior. If your food handlers believe in the food safety management system, their behavior will lead to a successful food safety culture.



Items to concentrate on when performing a self-inspection.

Part III – Food Preparation

Concentrate on the following steps regarding food preparation during a self-inspection.

Food Handlers are aware and up to date on the potential hazards and cross-contamination prevention

Produce is being washed before cutting it, cooking it, or combining it with other ingredients. Food is being checked for naturally occurring physical hazards before being served (e.g., bones, seeds)

Bare hand contact with ready-to-eat food is being prevented by using single-use gloves or utensils when handling it

Designated equipment is being used (e.g., cutting boards and utensils) when preparing different foods

Food handlers are only removing as much food from the cooler that can be prepped in a short period of time, and they are returning prepped food to the cooler as quickly as possible

Protocols are in place if contamination or suspected contamination occurs



Food Safety focus

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